

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
31 March 2005 (31.03.2005)

PCT

(10) International Publication Number
WO 2005/027664 A1

(51) International Patent Classification⁷: **A23L 2/10**,
B01D 1/10, 1/12, 1/28

(21) International Application Number:
PCT/IB2004/002547

(22) International Filing Date: 29 July 2004 (29.07.2004)

(25) Filing Language: English

(26) Publication Language: English

(30) Priority Data:
MO2003A000254
19 September 2003 (19.09.2003) IT

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(81) Designated States (unless otherwise indicated, for every kind of national protection available): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

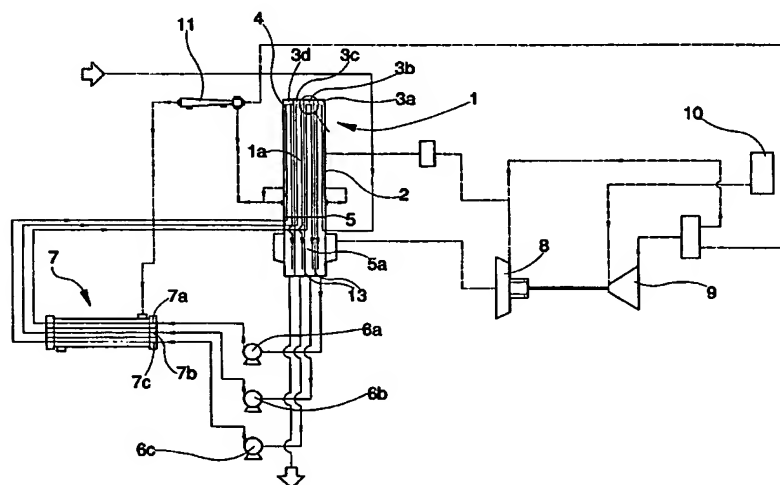
(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

— with international search report

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

(54) Title: A PLANT FOR CONCENTRATION OF TOMATO JUICE



(57) Abstract: The plant for tomato juice concentration uses a falling-film evaporator (1) of known type, with an external sleeve (2) which surrounds a vertical bundle of tubes (3) divided into a plurality of sectors (3a, 3b, 3c and 3d), in which the tomato juice circulates in succession, and which is combined with a heat exchanger (7) of known type, which is arranged externally of the evaporator (1) and which is divided into a plurality of sectors (7a, 7b and 7c) in each of which the tomato juice is circulated and heated as it exits from a sector of tubes (3a, 3b, 3c) of the evaporator before being introduced into a successive sector. The plant also comprises a compressor (8) of known type which aspirates steam from a bottom zone, being a separation chamber (5a) of the evaporator (1), compresses it and reintroduces it into the central part (1a) of the evaporator. The compressor is powered by a gas turbine (9) of known type and in turn powered by live steam coming from a boiler (10). Steam discharging from the gas turbine (9) constitutes the heating fluid necessary for operating the plant.